



Quarterly Newsletter
July-September 2018

FRED McCALLUM

PRESIDENT



The time has come, and we are moving forward with the fabulous renovation to "restore the core" of The Club! It will be very exciting to see the newly renovated spaces take shape over the next few months - and I can assure you that the results will be well worth the efforts we have all put forth over the last

several years to make this a reality. I could not be more excited to be a part of this special time in the history of The Club.

Please keep in mind several things. First, **The Club will NOT be closed during construction.** The Grill will be closed for the first two of weeks of construction, and The Signature will be closed for the entire period. But **The Grill will be open for the remainder of the renovation period beginning July 24**, and we will be trying something new - **opening The View for lunch beginning July 9**, as well as for the usual dinner. Come up and visit and watch the progress as we modernize and improve our iconic club to create an even more spectacular experience for you and your guests.

As with any major renovation project, there are going to be temporary changes that are made to the look and feel of

The Club during the process. And any construction project by necessity will involve some additional noise as the work progresses. We ask for your patience and support as we go through this process.

Finally, please understand that this project is on a very tight timeline. It will be critical that we all exercise patience and tolerance with the renovation process so that the schedule can be met and we can have our newly remodeled club ready for the holidays, which is always such a special time for all of us. Brian Green and our entire The Club staff have worked extremely hard to put a detailed plan in place that will ensure that you have a great experience each time you visit during this important phase in the life of The Club. Please know you are welcome at The Club even during the renovation process.

We will be continuing the steady flow of great member events during this quarter. Family nights will take place through Aug. 7 in The Ballroom, monthly trivia nights will continue, Whiskey and Cigars will be held monthly in the Inn Room - Burgers and Brews, LobsterFest, the list goes on and on. So come enjoy The Club as we go through this exciting time in our history!

Hope to see you soon atop Red Mountain.

Sincerely,

A handwritten signature in black ink that reads "Fred McCallum". The signature is fluid and cursive.

Fred McCallum

President, The Club, Inc. Board of Governors



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Fred McCallum

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Patrick Sprague

PATRICK SPRAGUE

PRESIDENT, YOUNG EXECUTIVE BOARD



2018
Young Executive
Board

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Patrick Sprague

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Greetings!

We have had an eventful second quarter and are about to begin a momentous time for The Club. The renovation is finally upon us, and will begin with a bang the day after our annual Fourth of July party. After years of thoughtful planning and careful preparation, The Club is about to leap to the next level with this renovation. The design and detail of the renovation will refresh and enhance The Signature, Gold Room, and Bar to tie the entire club together. We will truly be the place to be in Birmingham.

Until then, there will be minimal impacts due to the construction, but rest assured, the events will continue. Whiskey and Cigars will move to the Inn Room, and we will continue our monthly trivia nights, and also host several wine club events. Not surprisingly, our wine club continues to grow by the month! One of my personal favorites, Burgers and Brews, will occur on Aug. 20, featuring local breweries and the River Dan Band.

As you can tell, there is a lot to get excited about at The Club. We are on the cusp of a historic renaissance at The Club, and we continue to grow our membership engagement with our events. In regards to our recent Cornhole Tournament, we had a massive crowd and filled The Terrace with both participants and spectators. I'd like to personally congratulate our 2018 Cornhole Champions, Seth Griffin and his father Terry. Our 2018 champions swept the field and absolutely demolished my team in the semi-finals. You will all likely see the 2018 champions around the club, sporting their red jackets.

I look forward to seeing you at The Club.

Cheers,

Patrick Sprague

President, The Club, Inc. Young Executive Board



BRIAN GREEN

GENERAL MANAGER

Greetings,

Over the last few years, the Board of Governors and management have planned the renovation of the upstairs portion of The Club. Great emphasis was placed on not only renovating the club to keep current in the market and add extra value to the membership but also on holding to the traditions and culture that makes The Club so special. I am excited to announce that construction will begin July 5 with an expected date of completion prior to the holidays. Construction is always a challenge and can be disruptive, but the result will be well worth the wait.

Management has a plan during the upstairs renovation with special attention to minimizing the impact on the rest of the club. The noise level around the club will be the biggest disturbance but cannot be prevented. We do apologize ahead of time for the disturbance and will make all efforts to ensure your dining experience and private events are successful. The Club will mask the construction area with false walls, pipe and drape, foliage, and more to make our environment pleasing. Access into the club will only be open through the Ballroom front entrance, as well as The Grill and The Staterooms entrances. The parking lot to The Grill will remain open and in the event the parking lot fills up, a six-passenger golf cart will be in the front of the club to transport members back and forth to The Grill. Please see the following pages in the newsletter, follow our email updates and our renovation section on the website for details.

From July 5 to July 23, The Grill will be closed for modifications to the tables and floors while the main kitchen is refitted with new equipment. Beginning July 24, The Grill will be open normal business hours for the remainder of the project. Although The Signature will be closed, we will open The View on July 9 for lunch. Chef James Riles has prepared a fabulous menu and I encourage you to dine with us as we plan to exceed all expectations.

As most of our membership has seen over the last few years, we have concentrated efforts on increasing the amount and variety of Member Events. During the renovation we will continue to offer the member events, so please look out for weekly emails; some of our events are highlighted on the following pages of the newsletter.



Although the renovation is an important aspect at The Club this summer, activity level will be high with numerous private events already on the books, member events and the restaurants. Please bring friends & family out to The Club to enjoy the beautiful view, great food and service and to celebrate the next chapter at The Club.

Sincerely,
Brian Green
General Manager, The Club, Inc.



HOURS & CLUB INFORMATION



Monday-Friday

11:00 a.m.-2:00 p.m.

Friday

5:00 p.m.-10:00 p.m.

*Reservations Suggested
Smart Business Casual
No Denim Permitted*

205-323-5821

**CLOSED FOR RENOVATION
BEGINNING JULY 5**



Monday-Thursday

11:00 a.m.- 9:00 p.m.

Friday & Saturday

11:00 a.m.-10:00 p.m.

*Reservations Not Accepted
Casual Attire - Denim Permitted*

**CLOSED FOR RENOVATION
JULY 5-23**

**RE-OPENING JULY 24!
Look For Brand New
Lunch and Dinner Menus**



Monday-Friday (beginning July 9)

11:00 a.m.-2:00 p.m.

Monday-Thursday

5:00 p.m.- 9:00 p.m.

Friday & Saturday

5:00 p.m.-10:00 p.m.

*Reservations Suggested
205-251-1664*

*Smart Business Casual
No Denim Permitted*

Live Music Thursday-Saturday Nights

**OPEN FOR LUNCH BEGINNING
JULY 9!**

EXECUTIVE TEAM

General Manager
BRIAN GREEN

Club Manager
VANN CARTER

Controller
STEVE DAY

Executive Chef
JAMES RILES

Services Manager
GLENN GLASS

Events Director
AMANDA BROWN

Membership Director
CHRISTINE BRYAN

**We're
Social!**

 Instagram
@theclubbham

 Facebook
TheClubBham

HAVE YOUR MEMBER CARDS IN HAND!

In order to preserve the exclusivity of The Club and ensure that all members are charged correctly, please be prepared to show your membership card at the host stand and other staff at the time of service.

If you have misplaced your member card or are in need of a new one, please contact Alexis Brost at (205) 545-9166 or via email at abrost@theclubinc.org.

MAKE THE MOST OF YOUR MEMBERSHIP

Did you know that your membership with The Club provides access to nearly 100 clubs across the United States and even the world?

The Club is proud to be reciprocal with clubs from California to the Carolinas, and even in Thailand and the United Kingdom. Enjoy all of the benefits of membership at each club, from lodging to dining to golfing.

Experiencing other clubs is incredibly simple - visit the Reciprocal Clubs tab on theclubinc.org to see the full list of clubs and call or email Alexis Brost with the dates and location of your out-of-town visit.

TEMPT YOUR TASTEBUDS

THESE CULINARY DELIGHTS HAVE DELICIOUS ENDS

The Club's culinarians pride themselves on offering the highest quality meals, handcrafted from the freshest ingredients.

"Alabama is the best place to get great produce. Maximizing what's in our backyard is paramount, and we're excited to supplement fresh local ingredients with superior proteins, fish, and other entrée offerings," said Executive Chef James Riles.

Chef James and his team of talented chefs - Executive Sous Chef J.J. Rogers, Chef de Cuisine Brandon Sanders, Sous Chef Josh Elder - frequently team up with Purchasing Manager Rick Lewis to interview vendors. "We want to make sure we're aware of everything available to us and that we're providing the members with the freshest and best quality meats & seafoods," Chef James explained.

The chefs have restructured the meat program, focusing on improving the quality of beef, pork and game offerings. "We are currently using Certified Angus Beef for all our filets of beef tenderloin and prime beef for all our other beef cuts," said Chef. "We've partnered with Evans Meats to procure high-quality products and even use their drying facilities to age the meat." Members will notice domestic and international Wagyu beef dishes on The Club's menus as well.

The seafood program is also going global. "We've introduced many Pacific Ocean fish to our plates, including sashimi-grade marlin and tuna, moonfish, and shark, to name a few."

While the chefs have always taken advantage of our proximity to the Gulf, they are now introducing seafood indigenous to the Atlantic Ocean, including triggerfish, red porgy, and wreckfish.

With all of these new additions come new must-try dishes! The Club's menus change frequently to ensure the best quality and freshest ingredients are used. Tasty things are happening in the kitchen, and we can't wait for you to enjoy them.

To view the current menus, visit the Dining Tab on theclubinc.org.



THE VIEW LUNCH SERVICE

OPEN FOR LUNCH BEGINNING JULY 9

For the first time in The Club history, The View will be open for lunch! Beginning July 9, The View will open daily for lunch from 11 a.m. to 2 p.m. followed by dinner service at 5 p.m. Prepare for a unique lunch experience that only The View can provide!

"We're looking to give members a taste of what dinner in The View is like," explained Chef James Riles. "The menu will include some small portions of dinner offerings, but also feature lunch staples."

"The View is our kingpin of freshest ingredients," Chef James said. "The restaurant is supplied by a local farmer who is dedicated to serving only us, and he brings an assortment of produce daily. Our menus are based around the ingredients he surprises us with, which is such a unique thing that only The View has."

The atmosphere of The View lends itself to upscale business lunches, midday conversations, and daily celebrations. Similarly to The Grill, The View offers a cocktail menu and full wine list at lunch service. "I believe in and love everything that The View has to offer and I'm excited to share that with a new crowd of members. The View is an incredible place with a different kind of experience that is ready to be enjoyed all day," said Ben Reed, Food & Beverage Manager in The View.

The kitchen staff shares Ben's sentiment. "It's going to be great cooking the high-class menu throughout the day and serving that to our members," said Jon Lambert, one of the restaurant's talented culinarians.

Reservations are strongly suggested and can be made online or by calling (205) 251-1664.

To read The View lunch menu, visit the Dining Tab on theclubinc.org.



Watercress Salad

shaved white asparagus, easter egg radish, house made ricotta, toasted pistachio, pancetta, meyer lemon vinaigrette

Watermelon Gazpacho

shaved cucumber, feta cheese crumbles, candied pistachios

Heirloom Tomato Salad

compressed pineapple, manchego cheese, basil caviar, arugula, broken pancetta vinaigrette

Chicken Liver Pate

housemade lavash, mustard

Black Garlic Noodle Bowl

smoked pork belly on soba noodles, dressed with a sweet black garlic-miso sauce

ENTRÉES

The View Burger

ground Waygu beef, chargrilled, topped with havarti, bacon, red onion jam, served with house fries

Roasted Pork Tenderloin

braised radishes, summer vegetable gratin

Grilled Chicken Farmers Market Salad

local tomatoes, farmers cheese, grilled watermelon, pickled onions, basil vinaigrette

Seared Snapper

alabama okra and corn, yellow tomato coulis

Cajun Chicken Pappardelle Pasta

tasso ham, andouille sausage, peppers, onions, velouté, finished with cream & parmesan

Sesame Crusted Pan Seared Yellowfin Tuna

cucumber avocado puree, carolina gold rice cake, grilled napa cabbage wedge, soy-ginger vinaigrette, roasted cashews

Beef Tenderloin

four ounce Certified Angus Beef filet, potato purée, grilled asparagus, red onion jam

Sample Menu - Items are Subject to Change Dependent on Ingredient Availability

THE 2018 RENOVATION

CONSTRUCTION BEGINS JULY 5

ANTICIPATION HAS BEEN MOUNTING since Board of Governors president Mr. Fred McCallum announced a comprehensive restoration to The Club's core spaces in February. Following The Club's annual Fourth of July celebration, construction will take hold of The Signature, Terrace, Lounge and Gold Room. During this time, the majority of The Club will be open with minimal impact to the operation. Before the construction walls go up, we wanted to offer a sneak peek at what's to come!

Our interior design firm The Johnson Studio has put together an incredible design plan, ready for execution by the team at Brasfield & Gorrie. After months of delicate planning, the vision is ready to be brought to life. The interior designers based their vision on "the incredible views of Birmingham and the architecture of the original building while imparting the spaces with warm colors, wood tones, and soft materials to help create an atmosphere that harkens back to The Club's private dining days."

**Items pictured are subject to change, but the vision will remain the same.*

THE SIGNATURE

The iconic lighted dance floor will remain the focal point of The Signature, with the unique colors and shape of the room coming together to create a warm, inviting space. Banquettes will be installed on one side of the room, with brand new chairs and tables on the city side. The TV Booth will be removed to create more seating and a wine display.



Flooring Inspiration



Chandelier Model



Chair Style



Fabric Samples for The Signature



THE LOUNGE

The Member's Bar & Lounge will be experience a complete redesign to become a more functional space for business meetings, quick lunches, relaxing after-work cocktails, or a romantic nightcap. With the changes in design come a change in service - the bar and lounge will again be a space specifically for members during all open hours of The Club.



Fabric Samples for the Member's Bar

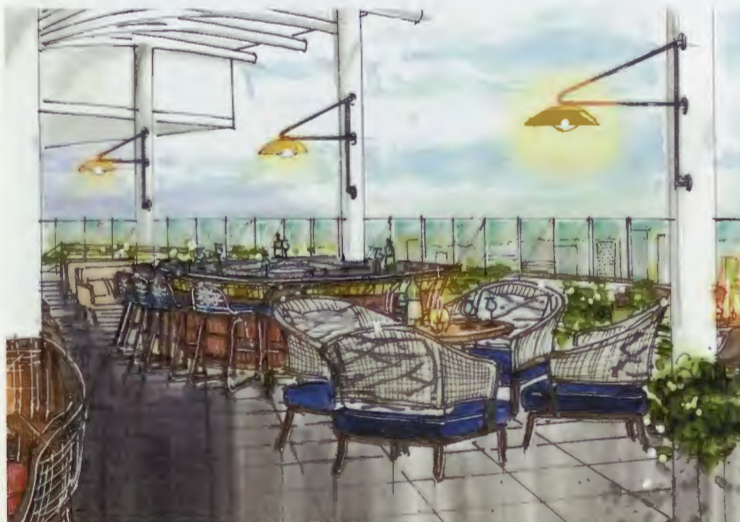


Lounge Seating Inspiration



THE TERRACE & THE GOLD ROOM

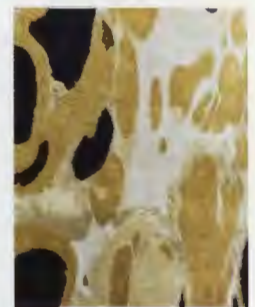
The transformation of core continues out onto The Terrace and into The Gold Room, with updated furnishings and a mid-century modern vibe. The outdoor bar and extended awning will allow members to enjoy the terrace and view for many months out of the year. The Gold Room will be taken back to the glamour of the 1950s with new gold accents.



Terrace Fabric Samples



Gold Room Inspiration



Terrace Furniture Style

COMING SOON

BURGERS & BREWS

ONE OF SUMMER'S BEST NIGHTS IS BACK

The Club favorite Burgers & Brews is back this quarter! The Ballroom is the setting this year, with the grilling taking place on the Ballroom terrace.

Adults can enjoy beers from several local breweries during the feast with music from The River Dan Band.

This event is casual attire, and sure to fill up fast. Call (205) 323-5821 to book, or visit the website.

Reservations required. To best serve the membership, all member event reservations cancelled 48 hours prior will be charged full price.

MENU

GRILLING STATION

The Club Signature Brisket Chuck Blend Burgers
Grilled Chicken
Veggie Burgers

TOPPINGS

Sautéed Onions
Mushrooms
Bell Peppers
Bacon
Avocado
Salsa
Jalapeños
Lettuce
Tomatoes
Pickles
Onions
Hot Sauces
Steak Sauce
Pimento Cheese
Variety of Sliced Cheeses
& More!

SIDE DISHES

Baked Beans
Cole Slaw
Watermelon
Potato Salad
Fries
Onion Rings
Tossed Salad
Orange Rolls
Dinner Rolls

DESSERTS

Ice Cream Station
*with dipped ice cream in
cones and cups*
Milkshakes
Chef's Selection of Cobblers

MONDAY, AUG. 20
6:00-9:00 P.M.
The Ballroom

PRICING:

ADULTS: \$25++

includes food and beer

CHILDREN (5-12): \$10++

CHILDREN (4 & under): Free

FEATURING

Your Favorite Local Breweries
The River Dan Band



FAMILY NIGHTS

THE WEEKLY TRADITION CONTINUES DURING RENOVATION



The family-friendly fun continues in The Ballroom on Tuesdays until Aug. 7! Please note there is a 2 child limit per adult, and reservations are required.

Adults: \$19++

Children (12 & under): Complimentary

Limit 2 Children Per Adult

Go online or call (205) 323-5821 to reserve.

THEMES

JULY 3

No Family Night

JULY 24

Captain Jack Sparrow

JULY 10

Christmas in July

JULY 31

Land Before Time

JULY 17

Beach Bash!

AUG. 7

Back to School

PIGGLE WIGGLE

WE'RE READY FOR SOME FOOTBALL

This year's Piggle Wiggle will take place in The Ballroom, but we're not letting a little construction stop our fun! Enjoy Face Painting, a Photo Booth, and local celebrities Blaze of UAB and Spike of Samford. JAMM Entertainment will be spinning the music all night while you're chowing down on a whole roasted pig and other tailgate favorites. Wear your best game day attire! Call (205) 323-5821 to book, or visit the website.

Reservations required. To best serve the membership, all member event reservations cancelled 48 hours prior will be charged full price.

MENU

ENTRÉES

Whole Roasted Pig
Hot Dogs
Burgers
Ribs
BBQ Chicken

SIDES

Baked Beans
Watermelon
Onion Rings
Corn on the Cob
Cole Slaw
Potato Salad
Orange Rolls
Dinner Rolls

DESSERTS

Cobbler
Banana Pudding
Giant Cookies
Brownies
Ice Cream Novelties



**THURSDAY, SEP. 13
5:30-8:30 P.M.**

PRICING:

Adults: \$20++

Children (5-12): \$10++

Children (4 & under): Free

COMING SOON

LOBSTERFEST

FEAST AWAY THIS SEPTEMBER

Start counting down to September's LobsterFest! Chef James Riles and his team will gather the most delicious seafood around for a feast fit for a king.

Eat A Peach (The Allman Brothers Tribute Band) will take The Ballroom stage for this adult-centric event. Go online or call (205) 323-5821 to make your reservations today!

MENU

RAW BAR & SALADS

Oysters
Smoked Trout
Boiled Shrimp
Caesar and Spinach Salads
with all the fixings
Lobster Bisque
Roasted Asparagus & Mushroom Salad
Compressed Watermelon & Peaches
Asian Kale Salad
Tomato Basil Salad
French Onion Dip with housemade chips

ENTRÉES

Whole Poached Lobster
with lemons and drawn butter
Carved Prime Rib
Shrimp & Grits
Chicken Parmesan

SIDES

Baked Potato Bar
with all of your favorite toppings
Vegetable Medley
Green Bean Almondine
Rolls
Orange Rolls

DESSERTS

Chef Jay's Chocolate Table
Bread Pudding

Reservations required. To best serve the membership, all member event reservations cancelled 48 hours prior will be charged full price.

WEDNESDAY, SEP. 19
6:00-9:00 P.M.

PRICING:

Adults: \$48++

Reservations Required



S	M	T	W	T	F	S
1	2	3 NO FAMILY NIGHT	4 HAPPY 4th! The Club will open at 6 p.m.	5 CLUB CLOSED Construction Begins	6 THE GRILL CLOSED UNTIL JULY 24	7
8	9 THE VIEW NOW OPEN FOR LUNCH	10 FAMILY NIGHT Christmas in July	11 MEMBER + GUEST SOCIAL Glen Iris Staterooms	12	13	14
15	16	17 FAMILY NIGHT Beach Bash TRIVIA The Staterooms	18	19 WHISKEY & CIGARS Inn Room	20	21
22	23	24 FAMILY NIGHT Pirate Party THE GRILL RE-OPENS! For Lunch & Dinner	25 FASHION SHOW Game Day in Style The Ballroom	26	27	28
29	30 MEET THE WNEMAKERS The View 	31 FAMILY NIGHT Land Before Time				

To best serve the membership, all member event reservations cancelled 48 hours prior will be charged full price.

AUGUST

S	M	T	W	T	F	S
			1	2	3	4
5	6	7 FAMILY NIGHT Back to School	8 MEMBER + GUEST SOCIAL Glen Iris Staterooms	9	10	11
12	13	14 TRIVIA The Staterooms	15	16 WHISKEY & CIGARS Inn Room	17	18 ROSÉ BRUNCH The View 
19	20 BURGERS & BREWS The Ballroom	21	22	23	24	25
26	27	28	29 FASHION SHOW Town & Country The Ballroom	30	31	

To best serve the membership, all member event reservations cancelled 48 hours prior will be charged full price.

S	M	T	W	T	F	S
						1
2	3 CLUB CLOSED Labor Day	4	5	6	7	8
9	10 AMALIE ROBERTS WINE DINNER The View 	11	12 MEMBER + GUEST SOCIAL Glen Iris Staterooms	13 PIGGLE WIGGLE The Ballroom	14	15
16	17 FASHION SHOW Stein Mart The Ballroom	18 TRIVIA The Staterooms	19 LOBSTERFEST The Ballroom	20 WHISKEY & CIGARS Inn Room	21	22
23	24 THE BALLROOM CLOSED UNTIL OCT. 8	25	26	27	28	29
30						

To best serve the membership, all member event reservations cancelled 48 hours prior will be charged full price.

